HUNTERDON COUNTY ART CENTER
Old Stone Mill
Clinton, New Jersey
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PARIS RESTAURANTS

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(*" Le Guide du Gourmand à Paris "*)

BY

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PREFACE

to the

English Edition of "Paris Restaurants."

THE English Public was kind enough to give a very flattering reception to the original French edition of this little book. I am very happy to have this opportunity of expressing my gratitude for that reception.

I have always wondered how it is that the English have earned the reputation of "not knowing what to eat," for the English are too old a race not to respect the traditions of "good food and good wine." But, as a matter of fact, if you go into any of our Paris restaurants you will find that almost every other person is English. And I am not speaking only of the very big restaurants or the very famous or the very expensive, but also of little out-of-the-way places where people dine in morning dress. In all these different kinds of restaurants you see English people enjoying themselves, appreciating our dainty dishes and our fine wines and liqueurs. They are *connoisseurs*, and they behave as such, taking pleasure not only in their food and wine, but also in the peculiar charm of their environment, and so the Englishman enters our restaurants not as an intruder, or even as a guest—but as a friend.

THE AUTHOR.

INTRODUCTION

Is an Introduction really necessary for this small volume? Have we indeed to justify our title and our intentions? For is it not a fact that in these days everyone is a gourmet, or thinks he is? It is equally certain that "to eat well" is one of the traditional charms of this country, with the same title to fame as the music of its language, the infinite variety of its scenery, the softness of its climate.

In France we have always known how to extract from the best products in existence the most exquisite dishes: but the appreciation of their excellence has been in many ways severely handicapped. Napkins of doubtful cleanliness, greasy plates, and dirty glasses—not to mention the hands of the waiter. Today the public has discovered that it can, without fear, eat away from home, and what is more important—that it can eat well.

Hence, in the majority of restaurants, we find a sort of smug cosmopolitan elegance which tries to satisfy all without frightening anyone away. Should the first comer be one of those who think they know the art of dining, then the restaurant must be such as to please the first-comer.

But there is another class of customer which must be catered for, I mean the Epicure.

His subtle palate must be flattered, for he is by no means satisfied with mere ostentation. He wants little, but he wants that little good. His psychology is complex. He delights in secrecy, and especially in believing that a certain restaurant is known only to himself, or to a select number of the initiated. Thus it is often sufficient for a restaurant to be unknown and inconvenient for it to gain the reputation of being " a jolly little place," and if the business man who presides over its destinies is clever enough to realise that he is at liberty to neglect his cooking and concentrate on high prices he will see his *clientèle* grow larger and larger—until the moment comes when another restaurant is " discovered ! "

However, let us not generalise. Among these " jolly little places " are some which are excellent. If, by good fortune, they are situated in some obscure quarter of the city, close to a market frequented by bullock drovers, or near a cab rank, so that taxi-drivers can drop in to have a drink, then the spice of adventure is added to the charm of the dinner.

The height of the art then consists in inverting the traditional relationship between the form and the substance, in appearing to sacrifice the wealth of the temple to the fervour of worship—in short, in combining an environment, unimposing, boorish, nay, even sordid, with all the delights of the palate and with the most astonishing surprises on the bill !

But we are not here concerned only with the merely clever "restaurateur." We have to deal also with the masters of their profession, those devotees of their art, who give themselves to their work with a zeal that nothing can discourage, those artists who realise that the basis of French cookery is a matter of clear understanding and of logic, who will not give way to passing infatuations, but know that while fashions change, principles remain. Such men as these hand on from age to age, from generation to generation, the torch of the science of gastronomy.

But their sanctuaries are not accessible to all. Two qualifications are necessary, viz.: a well stocked purse, and a certain *savoir vivre*. In former days when the "boulevards" were the centre of the world there already existed an indefinable bar which forbade certain restaurants to those whose pockets were meagrely lined and whose appearance suggested the country. In fact, as some wit said: *Il faut être bien hardi pour entrer chez Riche, et bien riche pour entrer chez Hardy.*

Though in these establishments the prices are necessarily high, yet there are others which are equally good, but are less exclusive.

Finally there remain the still more modest restaurants, where the dishes are priced low and the portions are generous, simple and unpretentious, like the *clientèle* which frequents them.

All these restaurants, large and small, luxurious and modest, are enumerated in this book. The prices indicated are, of course, merely approximate; for in these uncertain times of wobbling exchanges, it is impossible to be more precise. We have divided them (arbitrarily enough) into four main categories, viz. :—

1. The luxurious;
2. The ordinary;
3. The moderate;
4. The cheap.

It is hardly necessary to add that this book has been written in an absolutely impartial spirit. If we have given more space to some restaurants than to others, we have done so because we considered that the praise was deserved. The reader may, perhaps, consider our judgment wrong, but he must believe it to be sincere.

We make no pretence for this book that it is complete; there are assuredly other restaurants in Paris where the cooking is superb, the service attention itself, and the prices absurd; mysterious restaurants whose whereabouts are carefully concealed by their initiates and which we, with all our patient investigation, have been unable to discover. For such omissions we ask pardon, and hope to do better in our subsequent editions. But you must not be astonished if you do not find in our book certain establishments advertisements of which

fill the public press, whose name is well known and of which everyone speaks. In our opinion their reputation is exaggerated. Moreover, in the science of gastronomy there should always exist the element of surprise.

We wish, in conclusion, to forestall one objection. Many people believe in the old saying: "A good restaurant ought to be unknown."

"Good Heavens!" say these critics. "What do you think you are doing? Are you going to send a crowd of people to those delightful places which owe their chief charm to their obscurity? It is just in those restaurants that we forget our offices, our factories, the crowded boulevards, and the world with all its troubles and worries. And now you are going to open the doors of these charming retreats to the ignorant mob!"

To this we would reply:

"We have nothing to do with 'the mob.' If the restaurants of which you speak deserve your praise, then they should be known to people of taste—and this little book is only written for people of taste!"

I.

"AT THE TOP OF THE TREE"

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We start with the Stars—those few establishments at the very top of the tree, where the diner instinctively feels that to the proprietor he is more than the mere number of a table, where he can choose at random from the menu without risk, and where—even when he has paid the bill—he feels bound to thank the *maître d'hôtel.*

The first on our list then is :

Montagné, 5 Rue de l'Échelle.
Tel. Central 43-77.

This is indeed a temple of gastronomy ; but without that pretentious pomp which one might expect. The proprietor is almost a tradition in Paris, in his white jacket, with the Legion of Honour in his buttonhole, his eyes gleaming behind his large tortoiseshell spectacles. His somewhat ironic good humour, his ornate language, and his sprightly wit culled from a wide range of reading, combine in offering a real welcome to those who come to him. For the art which he has brought to such a perfection, he has a real reverence.

On the walls of his establishment are hung

lithographs, coloured prints and modern water-colours ; all in the most perfect taste. Though the menu offers comparatively few dishes, yet you cannot dream of any better. And when you leave Montagné, your whole being is invigorated, and your heart overjoyed with the satisfaction of having at least caught a glimpse of paradise.

Special dishes :

Joints and fish *en croûte*, salmon, turbot cooked *à l'ancienne* in a *douillette de pâte*. Special sweet dishes. Wonderful Louis Philippe brandy—and what coffee ! ! !

The restaurant is closed on Mondays.

Larue, 27 Rue Royale.
Tel. Elysée 29-43.

It is a joy to enter this famous house, where each little table, with its rose coloured lamp shades, seems to be the home of wit and gaiety, and where all the gastronomic treasures of the earth, perfectly prepared by an illustrious chef, move in procession before the visitor. How can you help feeling witty when you are surrounded by a famous writer at one table, some foreign prince at another, and by charming women everywhere ?

What more delightful surroundings could be imagined for discussing business—business, that is to say, on a large scale, one of those enormous financial " deals " which compel

our admiration ? What place more suitable for entertaining a friend ; a man of taste or, better still, that little lady friend of yours ?

Special dishes :

Caille à la Souvaroff, bécasse flambée, crêpes Suzette.

Voisin, 261 Rue St. Honoré and 16, Rue Cambon.
Tel. Central 41-73.

Though other restaurants may cater for the passing fad of the day, Voisin always remains the same, retired and quiet in appearance, situated a couple of yards from a church in the shadow of the sleepy *Cour des Comptes.*

Its regular clients, amongst whom are many members of the diplomatic service, one may add its true lovers, know that here they will find perfect dishes together with the best cellar in Paris. Its wine list is indeed impressive, including all the vintages of the most famous years, and especially rich in red wines.

It is no place for the philistine. It is only for those who really understand the art of eating and, above all, the art of drinking, and who can also settle a pretty stiff bill without turning a hair !

Paillard, 2 Chaussée d'Antin.
Tel. Gutemberg 39-01 *and Central* 43-82.

The late King Edward, who understood such matters, delighted in this restaurant. It is

emphatically a restaurant fit for a king, that is a king who knows his Paris, and is a " man about town " and a lover of good cheer.

One does not know which to praise the more, the excellence of the service, the perfection of the food, or the wealth of the cellar.

Special dishes are *royal de foie gras, filets de sole à la russe, sole Paillard, timbale de queues d'écrevisses Mantua, poularde wladimir.*

Of the wines, the " Bordeaux " are all outstanding, but let us note especially La Tour Blanche 1899, the Château-Haut-Peyraguey and the Château Yquem. Another fine wine is Cheval Blanc 1911. In the matter of Burgundies, the Musigny, the Vougeot and the Martonne 1893-1895 are strongly to be recommended. Cognacs Napoléon 1789 and 1800.

La Tour d'Argent, 5 Quai de la Tournelle.
Tel. Gobelins 23-32.

This lies far, far away in the unexplored quarters of the Halle aux Vins and of the Jardin des Plantes. Though its appearance is modest, it is none the less one of the real sanctuaries of gastronomy. In days gone by the white whiskers of its proprietor, old Monsieur Frederic, were famous. The house has always maintained its glorious traditions. Its special dishes are its famous *canard au sang*, and its *filet de sole Cardinal.* Other dishes, less famous perhaps but none the less of surpassing excellence, are *Langouste Winterthur*, and

croustades. The cellar was taken over from the Café Anglais when it closed. Is further praise necessary ?

This restaurant closes on Mondays.

Foyot, 33 Rue de Tournon.
Tel. Fleurus 08-30.

What a delicious place this is, so calm, so perfect in its restraint ! Up to the time of the war, which destroyed so many traditions, Foyot, though actually a restaurant, was known as the Hôtel Emperor Joseph II, a touching memory of the past—of that philosopher-king. The service is admirable. The waiters, quiet and attentive, perform their duties with dignified efficiency, as they dispense the most succulent dishes.

The cellar yields nothing in excellence to the *cuisine.* As Montesquieu would say : " This is one of the most venerable places on earth."

The hall mark of both the establishment and its *clientèle* is a restrained excellence. Nothing jars. Moreover it is impossible even to imagine anything like pretentiousness in this environment of the old régime, so close to the Senate, to the Odéon with all its traditions, to the Sorbonne. Foyot is the haunt of the old French aristocracy and gentlemen of the older generation whose style is unequalled and unapproachable.

The most famous dishes of this house are :—

Lobster, *Suprême de soles, côte de veau, bécasses à l'Armagnac, cœurs d'artichauts, crêpes Suzette soufflées.* Among the wines should be noted Corton 1895, Vougeot 1889, Chambertin 1878, Margaux 1877, Laffitte 1875.

II.

OTHER LUXURIOUS RESTAURANTS

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THE restaurants which we describe in this section in alphabetical order are all excellent. Their merit is outstanding. And though perhaps they are not all of them famed for some speciality, yet visitors need never hesitate to make their choice from the admirable selection of dishes offered them, the more so as the prices asked give the diner every reason to expect and demand the best.

Le Caneton, Rue de la Bourse.
Tel. Gutenberg 22-85.

A most comfortable establishment. Its *clientèle*, though cosmopolitan, is most fashionable, and includes some very charming women. If the French cooking is excellent, the Russian cooking is quite remarkable. The *schicklick*, the *cochon de lait* with its "crackling," the *Kache*, the *blissé* in fresh caviare draw all the Russian aristocracy now exiled in France to this restaurant. It possesses a Russian orchestra which plays in national costume.

Average prices: Lunch, 25–30 francs. Dinner, 50–60 francs.

Café de Paris, 41 Avenue de l'Opéra.

A large and elegant restaurant with a famous reputation, always well patronised. The cook-

ing is exceptionally good, and you should ask for such special dishes as *filets de sole au Grand Duc, poulet en casserole* and *suprême de volaille.* Dancing goes on during dinner.

Carton, 9 Place de la Madeleine.

This is a very pleasant restaurant with a good and well-dressed *clientèle.* The cooking has a traditional reputation, nothing sensational but faultless. It offers no particular specialities, but the range of choice is large and fascinating.

L'Écrevisse, 32 Avenue Trudaine.
Tel. Trudaine 23-58.

A delightful establishment, bright and gay. It is one of the best in Paris. Its rooms are spacious, and the service attentive. The cooking is particularly good.

Its special dishes are : *homard à l'américaine, écrevisses, coquilles St. Jacques, poulet sauté à la crême, bécasse à la fine champagne.* One can well become enthusiastic over the cellar. In this department particular mention should be made of its Mission Haut-Brion, Corton Charlemagne *blanc*, "Fine champagnes" and Calvados. An orchestra, conducted by the famous Guilevitch, plays in the evening.

Average price : 50–60 francs.

Génot, 20 Rue de la Banque.

Here it is very necessary for the visitor to make friends with Madame the Proprietress, who is in some ways a little terrifying. For

it is only for her friends that she will consent to prepare one of those meals the memory of which remains for months after. It is less of a restaurant than a club for the initiated, and when we come to consider the *homard à l'américaine*, the *poulet au sang*, the *poulet à l'estragon*, the *salmis de gibier*, the tarts, and so many other marvels, not to mention the cellar, are we not bound to admit our anxiety to be initiated and claim the proud title of a friend of the house ? Though the appearance of the establishment is modest, this must not be supposed to influence the size of the bill !

Au Grand Vatel, 27 Rue St. Honoré.
Tel. Gutenberg 38-18 *and* 39-09.

Personally I prefer the old name "Aux Fleurs." "Vatel" is rather too formidable a name for a restaurant. The *cuisine* is admirable, while the cellar deserves the most careful attention. The architecture of its frontage is not perhaps in the best taste, while its rooms are certainly gloomy ; but the food should certainly satisfy the most exacting.

Delmonico, 39 Avenue de l'Opéra.

Chiefly frequented by Americans, on account of its famous namesake in New York. A first-class restaurant.

Henry, 30 Rue St. Augustin.
Tel. Central 35-92 *and Gutenberg* 34-18.

An establishment of great charm, and in the best style. Its rooms, prettily decorated,

have been completely transformed. The cooking here is most appealing. The *caneton à la rouennaise*, the *bécasse au fumé* and the series of Burgundies would, if there were any need of it, more than suffice to assure the reputation of this delightful house.

Langer, Carré Marigny, Champs-Élysées.

An elegant restaurant and a very large one. At déjeuner and at dinner one feels a little lost in such space and is tempted to take up an opera glass to look at one's neighbours ; but later on in the evening a crowd of dancers comes along. Excellent food and a carefully chosen cellar. Since this summer (1928) *déjeuners* and dinners are served in the garden of the restaurant.

Lapérouse, 51 Quai des Grands-Augustins.
Tel. Gobelin 18-33.

This is an old-fashioned house full of charm, its dignified frontage overshadowed by lofty elms. Some time ago Lapérouse moored the " Astrolabe " at the quayside, the reflection of whose sails in the calm water makes an additional attraction to the charm of the entourage. From the windows are lovely views of water, sky and ancient buildings. The rooms of the restaurant are all small according to the old-fashioned manner. The cooking here is admirable, especially the poultry, the game and the *plats de poissons*. I strongly recommend for the spring a *gratin*

de crevettes roses et de morilles which subtly combines the smell of the sea with the delicate perfume of the forest. Other noteworthy dishes are the *canard "espiègle"* and *truffes et champignons "follette."* One cannot conclude without mentioning the *champignon du navigateur*, the *poularde Tanagra*, the *gratin Petit Duc* and the *crêpe Tanagra*.

The cellar is highly to be recommended on all grounds, particularly Chablis-Preuze Richebourg 1911, Musigny 1906 and 1911, Chambertin 1906, Calvados. The restaurant closes on Mondays.

N.B.—In the month of May, l'Auberge du Navigateurs will open under the same expert direction in the same house. The old "spit" of former times will be revived, and grills will be a speciality. Prices moderate.

Laurent, 41 Avenue Gabriel.

One of the oldest restaurants in the Champs Élysées. Delightfully decorated, it is known for its good cooking and its excellent cellar. In fine weather *déjeuners* and dinners are served under the trees. Highly recommended special dishes are *canard à l'orange* and *turbot au gratin*.

La Cremaillière, 92 Faub. St. Honoré.

This is a new restaurant. The dining-room is pleasantly and tastefully decorated. The clientèle is select. The table is of studied excellence, but the prices are a little high.

Le Cheval Pie, 8 Avenue Victor Emmanuel III.

A charming setting. The staff is picturesque. Hors d'œuvres a speciality. The cooking is carefully studied. The special dishes are good and unstinted.

Maillabuau, 68 Rue St. Anne.
Tel. Louvre 24-93.

The front of this building is dark—it might almost be called mournful. Let us, however, inform the gourmet that he need have no doubts as to what he will find once he has passed through this lowly portal. Nothing less indeed than all the joys, pure and unadulterated, of gastronomy. How can anyone not versed in the art of dining be expected to know that here the sole is a dream, that the *entrecôte Bercy* is deserving of the highest praise, that the *pâté de venaison* is irreproachable, that the Burgundies (above all the Chambertin) are of the very best vintage years, and that the *marc* is like liquid gold? How is the mere stranger to know that here alone in Paris are to be obtained fat guineafowls redolent with all the flavours of the South? True, the bill is substantial, but you won't regret it.

Average price: 55 francs.

Maxim's, 3 Rue Royale.
Tel. Elysée 25-38 *and* 25-59.

The name of this restaurant is world famous, and suggests all that is gayest in Parisian life. One always sees the most

charming little ladies at Maxim's ; but dinners and lunch are not distinguished by the mad revelry which characterises its late suppers. The cooking is excellent and the wines very good.

An orchestra plays in the evening.

Average price : 45 francs.

Restaurant Capucines, 4 Boulevard des Capucines.

A new restaurant. Beautifully decorated. Substantial plain fare. Private dining-room on the first floor. Not too crowded.

Viel, 8 Boulevard de la Madeleine.

Tel. Gutenberg 10-62.

A most refined establishment, notable for the fascinating " toilettes " of its lady visitors. Special dishes are *bécasses* and *morilles à la crême.*

The Director is one of the members of Les Paris Cents, an offshoot of the famous Club des Cents, where flashes the sparkling wit of Paul Poiret, one of the most charming artists of the day. The building has been entirely reconstructed. The dining-room is large and handsome. The decorations are beautifully carried out, and always in good taste.

Average price : 40 francs.

III.

ORDINARY RESTAURANTS

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THAT we have included certain establishments in this section is no reflection on their worth from the point of view of either cooking or service. Let that be clearly understood. All the houses which we mention would, in our opinion, well repay the support of the public. We simply mean that in the restaurants included in this category, the prices are considerably less than in the principal ones of the preceding section. But nobody need have any qualms about being seen in them. The prices do not include wines; but they do include "vin ordinaire."

L'Ane Rouge, 28 Avenue Trudaine.
Tel. Trudaine 23-67.

This establishment as a whole is quite good and its atmosphere amusing. It attracts a fashionable *clientèle* who, after a good dinner, like to have a few drinks amid the pleasures of Montmartre. Its most favoured dishes are saddle of lamb, grilled lobsters, and duck *au Chambertin*. The excellence of the cellar is astonishing. Particularly should be mentioned Montrachet 1889, Chambertin 1885, 1886, 1904, Musigny 1889, Clos Vougeot 1869, Romanée St. Viraut 1885, Moet 1900.

Average price: 40 francs.

Beaugé, 10 Passage des Panoramas and 10 Rue St. Marc.

Tel. Central 87-90.

This is an old-fashioned house, which keeps up its reputation. Great care is taken with the cooking with the most savoury results. No complicated odds and ends are to be got here, but good, plain, simple dishes, such as kidneys, sole, chickens, etc. The cellar is good.

Average price: 27 francs.

Au Bec Fin, 22 Avenue Niel.

Tel. Wagram 19-37.

This is always patronised by a very gay and happy throng. Many charming young women flock to this little corner of Paris—so much so indeed that often Au Bec Fin is a veritable feast for the eyes. Known for its dainty dishes.

Orchestra plays in the evening.

Average price: 27 francs.

Boilaive, 2 Rue Geoffroy-Marie.

Tel. Gutenberg 12-27.

Situated in a dark and narrow street, this restaurant seems to retain the character of its surroundings with its narrow and dark rooms. But epicures, those who really appreciate good food and wines, iced Vouvray and velvety Burgundies, will be more than satisfied here.

It is a favourite haunt of business men, crowds of whom patronise it, especially at the luncheon hour.

Average price : 30 francs.

Au Bœuf à la Mode, 8 Rue de Valois.
Tel. Central 54-27.

This establishment possesses one of the oldest reputations in Paris. Famous already under the First Empire, it was even then the fashion to patronise this charming spot for a good meal. The sign board—an ox clothed in the fashion of the Restoration—reminds us of the good old days. The cooking is remarkable. The cold beef—named after the restaurant " bœuf à la mode," makes one's mouth water, while the chicken *en croûte* is delicious. Another special dish is *Barbue à la Maréchale.* The Burgundies are good.

Average price : 30 francs.

Le Bœuf sur le Toit, 30 Rue Boissy d'Anglas.
Tel. Elysée 25-84.

This restaurant is a good example of the work of its sponsor, M. Jean Cocteau. Here the most extravagant fancy is found side by side with the best old tradition. At " Le Bœuf " one comes across the very latest developments of the artistic and literary worlds. One hears the most amazing theories propounded, but they do not prevent one eating

exceedingly well. The cooking is Alsatian, and therefore the *foie gras* in pastry is particularly good. Good Rhine wines are to be had, also Quetche and Mirabelle.

Average price : 30 francs.

Le Bon Vigneron, at the corner of the Rue Chaptal and the Rue Blanche.

A very fashionable crowd patronises this place—and with reason—for the cooking is perfect and the cellar first-class. The visitor would be mistaken if he allowed himself to judge by the somewhat conventional appearance of the place—or indeed by the rather rustic aspect of the proprietor.

Fancy prices are sometimes to be seen on the bill, though the average charge is about 34 francs.

Au Cabaret, 4 Avenue Victor Emmanuel III.
Tel. Elysée 18-52

This is quite a new place. It is both smart and bright, with a great charm. The cooking and the cellar are equally praiseworthy. The lunch is to be particularly recommended. The champagnes are genuine, not wines " made to resemble champagne " ! Special attention is drawn to the delicious wine of the Marne, *Côte des Cireys*. Perhaps the most favoured dishes are sole, kidneys of veal and chicken pie.

Average price : 24 francs.

Le Cigogne, 17 Rue Duphot.

Alsatian little place, brightly decorated in the Alsatian style. The cooking is Alsatian, the cellar Alsatian, and the hospitality Alsatian, which is the same as saying that it could not be any better. It specialises in *foie gras*.

La Dame Blanche, 6 Rue Chauvaux-Lagarde.
Tel. Louvre 26-77.

This has only been recently opened ; but it is very attractive with its sober decorations in the style of the Directoire with its sharp, clean cut lines, its plate glass, its columns and palms. It is well patronised. The place is ideal for a business lunch or, indeed, for entertaining some charming young friend. The cooking is excellent and the Anjou wine very pleasing.

Drouant, 18 Rue Gaillon.
Tel. Central 33-51.
79 Boulevard de Strasbourg.
Tel. Nord 35-72.

In spite of the crowd which constantly throngs these two houses, first-class meals can be got there, especially in the Rue Gaillon. The proximity of the Gare de l'Est to the establishment on the Boulevard de Strasbourg brings to it many clients who are more concerned about catching their train than about the quality of their dinner. The oysters are

exquisite as are also the grilled crayfish. And when September comes, there is perhaps no place in the world where partridge *aux choux* is better done.

Average price : 22 francs.

Emil's, 6 Rue Ventadour.
Tel. Gutenberg 31-69.

The special dish of the day which is a regular item on the menu is always worth trying. Among others are to be recommended the lobster *à l'américaine, bouillabaisse* cheese pan-cakes and *cassoulet.* It boasts an orchestra, and the average price is 24 francs.

A l'Escargot, 38 Rue Montorgueil.
Tel. Gentral 83-57.

This street was in former days a positive paradise for the epicure. Now the *quartier* is given up to the rumble of waggons and the noisy confusion of commerce. It is to L'Escargot that the credit must be given for having restored a reputation. I am certain that no one who has once tasted the *entrecôtes* of beef prepared with marrow—and of course the fat snails of Burgundy—would dare to deny the beauty of life ! Though the establishment is humble in appearance, the bill is frequently fairly high.

Average price : 40 francs.

Fouguet, 99 Avenue des Champs Élysées.
The management is the same as that of the Café de Paris and Armenonville. It is always full. American bar.

Gallopin, Place de la Bourse (behind the Bourse).
Irreproachable kitchen. The restaurant of the stockbrokers. The service is speedy. There is always a large attendance for luncheon. The *plats du jour* are excellent. Dinner must be specially ordered.

Garnier, 17 Place du Havre (near the Gare St. Lazare).
An old-established house. Good cooking, good cellar. The prices are moderate.

Gauclair, 96 Rue Richelieu and 26 Rue St. Marc.
Tel. Central 75-55.
The house is in appearance somewhat antiquated, but it loses nothing of its charm thereby. Special dishes are often prepared by the *maître d'hôtel* in the presence of his client. Special mention must be made of the kidneys prepared with white wine, which are peerless. There are also good wines of Touraine and of Anjou. The Montprofit and the Vouvray can be specially recommended.
Average price: 24 francs.

Griffon, 6 Rue d'Antin.
Tel. Central 49-86.
A pleasant establishment with a large *clientèle* of "fair women and brave men." It has a good reputation which is well

deserved. It makes a speciality of duck, grills, venison and *crêpes Suzette.* The cellar is very good. Average price: 33 francs.

Joseph, Rue Francois Ier, Corner of the Rue Pierre Charron.

A charming establishment with everything done in the very best taste. The *clientèle* is pleasant, and the cooking perfect from every point of view.

Lapré, 24 Rue Drouot.

Tel. Central 11-97.

A good house that has lately been thoroughly re-organised under the direction of a *maître d'hôtel,* who came from one of the most magnificent restaurants of Paris. One can both dine and lunch here excellently well. It is always well patronised, but particularly at mid-day. It is not easy to make a choice between the sole, calves' kidneys, the duck, *à la presse,* the smoked woodcock or the *foie gras.* Neither must we forget the lobster *rizotto,* a dish of the most pleasing originality. Oysters are always excellent here. Particularly good wines are the Chambolle, and Musigny "des Amoureux." A special dish of the day is obtainable in the morning.

Lunch about 27, dinner 40 francs.

Ledoyen, in the Champs Élysées, between the Concorde and the Petit Palais.

Tel. Elysée 04-82.

This restaurant used to be a rendezvous of the *élite* during the season. The salmon

sauce verte still remains a classic. To-day however, it has fallen from its high estate. It is a haunt of suburbia. It is a great pity, for the little tables scattered under the trees were quite delightful. The restaurant can, however, still be thoroughly recommended, especially for its cellar which is as good as ever it was. Among the Burgundies the Richebourg is to be noted.

Average price : 27 francs.

Marie, 4 Rue de Louvois.

Tel. Central 21-46.

La mère Marie used to be a delightful sight standing in the glow of her ovens. Her niece, a charming woman, has not only succeeded her, but is the heiress of her culinary secrets. She it is who now reigns over her guests as they taste with almost an air of piety the results of those astonishing recipes of which she so jealously keeps the secret.

Perhaps the most luscious dishes are the *soles au gratin*, the chicken stuffed with *foie gras* and the *tartes Marie* which are assuredly unequalled. The cellar conceals some rare Burgundies—in particular Nuits Saint-Georges and Anjous—and fresh and golden Alsatian wines in their long bottles.

The dining room is very small, quite-up-to-date and decorated in the best taste. In the morning its *clientèle* is composed mainly of business people. Dinner has to be specially

ordered. This establishment is a worthy rival of the most famous restaurants.

Average price for lunch, 22 francs.

Marguery, 34 Boulevard Bonne-Nouvelle.
Tel. Gutenberg 48-78 and 44-29.

The *clientèle* of this establishment is mainly composed of country folk in easy circumstances. They all know how to appreciate the good straightforward cooking of tradition, as also the wines whose aroma recalls the soil of France. Yes, they are quite right, these good folk. The *sole Marguery* is always an excellent dish. The cellar is rich in Burgundies. It is of interest to note that the real *gourmets* have never deserted this excellent house, and that nowadays they are frequenting it more and more.

Average price: 25 francs.

Au Petit Durand, 27 Avenue Victor Hugo.
Tel. Passy 51-55.

Here the *clientèle* is stylish and the dining-room most pleasing. Considered as a whole, the cooking is attractive. It specialises in roasts.

Average price: 22 francs.

Au Pied de Mouton, 19 Rue Vauvilliers.
Tel. Gutenberg 38-00.

This restaurant lies close to that vast wilderness, Les Halles, in a street that is both narrow and commonplace. Yet it is well to remember that if you want to find a table, you

had better not dawdle *en route*. Many a *gourmet*, not to mention the big merchants of the *quartier*, have become acquainted with this street wherein is situated this excellent restaurant, one of the best in Paris. Particularly good dishes to be obtained here are sheeps' trotters, *chateaubriands*, *pommes soufflées*, and kidneys grilled on skewers.

It is open for lunch only.

Average price : 22 francs.

Cafe du Progrès, 195 Avenue de Neuilly.

(Tram to the Porte Maillot and thence to the Madeleine.)

Its general appearance is distinctly humble. For example, the bar is of zinc—but the cooking, *à la Lyonnaise*, is astonishing. The characteristic of this cookery is the use of cream, and in the Café du Progrès this positively abounds with all its possibilities. Among other dishes we draw attention to *barbue à la crème*, chicken *à la crème*, and *crème au chocolat*. And what cream ! Always thick, succulent, and luscious ! Other noteworthy dishes are roast chicken *sauté* and stuffed scallops. The cellar is fair.

Average price : 34 francs.

Prunier, 9 Rue Duphot.

Tel. Louvre 46-84.

Here the visitor could well believe himself to be at the sea-side. There seems to be

nothing but fish of every kind : lobsters and red crayfish, oysters from every country, the white, the pink, and the fresh-water variety ; purple mussels ; fish, large and small: dishes covered with shells, with red fish, blue fish, golden fish and twisted eels. Truly a dinner at Prunier's is always a delightful experience, especially as its grills and its *foie gras* are just as good as the products of the sea. And don't forget to order some time a partridge *Souvarov!* The cellar is good as regards dry white wines and particularly so in regard to the wines of the Rhône. On the ground floor is a nice bar where one can lunch pleasantly off a few oysters, a fish soup, a little lobster or a crab *à la indienne,* washed down with a Pouilly, or, better still, a most remarkable Anjou.

In the restaurant, as at the bar, the crowd is always very large, which has unfortunately caused a rise in prices.

There is a branch at 16 Avenue Victor Hugo.

Average price at the bar : 22 francs.

Au Petit Coin, 16 Rue Feydeau.
Tel. Louvre 00-08.

A pleasant company frequents this place which, if not remarkable for its style, is at any rate distinguished for its good taste in matters gastronomic. Here you may find a turbot prepared with cream, tomatoes and mushrooms, kidneys cooked with white wine, chicken *à la crème* and *profiteroles au chocolat.* Wash this down with a bottle of Tavel,

Beaujolais, or Montrachet 1911, and cap the whole meal with a glass of Fine Champagne 1856, and what more could the most exacting require? The place is crowded at lunch time. Strongly recommended.

Average price : 24 francs.

Les Quatre Sergents de la Rochelle, 3 Boulevard Beaumarchais.

Tel. Archive 22-25.

Under this quaint sign which recalls past heroes, and in old fashioned surroundings, the visitor will find he cannot only eat well, but drink even better. Perhaps he is on his way to the Gare de Lyon to catch the Riviera express. He will find that a dinner at the Quatre Sergents among the crowd of the Bastille will give a pleasant savour to the journey that he is about to undertake. Special dishes are *filets de sole*, and grilled chicken.

The Bordeaux are to be recommended.

Average price : 30 francs.

Rochambeau, 4 Rue de la Boëtie.

Got up as an inn. In excellent taste. The cooking is carefully studied. The patrons are friendly and come for the excellence of the meals. There is a full attendance for luncheon.

IV.

MODERATE RESTAURANTS

IV. MODERATE RESTAURANTS.

It will frequently appear to be the case that there is practically no difference between the restaurants which we have placed in this category and those in the former section. The prices are often the same—or at least practically so. The *tout ensemble*, however, is more modest though not necessarily less good, for it must be understood that here we are only concerned with good restaurants where anyone can go with confidence.

The price of an average meal is from 20 to 27 francs.

Alice, 21 Rue Saint Roche.

Tel. Gutenberg 69-61.

A curious, odd little place full of unexpected alcoves. The food here is noteworthy. We would especially draw attention to the chicken *à l'estagon* (Tarragon vinegar) and lobster *à l'américaine*. Many Alsatian dishes are served here. Marvellous *foie gras* can be got here. The *sauerkraut* and tarts must be mentioned. As regards the cellar, the Vouvray is good as are also the wines of the Rhine and the Moselle ; among the latter Riesling, Koeferkoff, and St. Sylvain 1921.

The Kirsch is exquisite, as is also the

Mirabelle, but above all it is here that we can get that delicious and matchless brandy made from raspberries.

The price (without wines) is 15 francs. Highly recommended.

Auberge du Vert Galant, 42 Quai des Orfevres.

There are little rooms, both upstairs and downstairs. The fare is very acceptable and the prices moderate.

La Biche, 37 Rue des Martyrs.

A comfortable establishment nicely panelled. Many people patronise it, including many pretty women. Particular care is taken over the cooking which is worthy of the highest praise. Dishes specially to be commended are the snails, *filets de sole*, and that supreme test of cooking, *bouillabaisse*.

Au Bon Tourangeau, 6 Rue d'Hauteville.

The dining-room strikes the visitor at first as being unusual owing to its length, but the atmosphere is most congenial. The cooking is good, especially in regard to the scallops St. Jacques and the kidneys prepared with white wine. Excellent Lorraine wine is served in jugs.

La Bonne Auberge, 5 Rue St. Anne.

A pleasant restaurant, rustic in appearance and quite delightful. The cooking is unostentatious, the portions generous and well

prepared. The wine is good and is served most suitably from jugs.

Average price: 20 francs.

Camille, 12 Rue de Ponthieu.

Tel. Elysée 25-40.

This is an amusing place; its general atmosphere redolent of the country, with its wooden staircase and red and white curtains. Its *clientèle* sometimes includes pretty mannequins from neighbouring dressmakers. The cooking is very good, straightforward and healthy. A special dish (*plat du jour*) is provided daily. The entremets, creams and rice cakes can always be recommended. The cellar is fairly good.

Le Chapon Fin, 161 Avenue de Malakoff, corner of l'Avenue de la Grande Année.

The cooking is good. The house is not over-crowded. The *plat du jour* is very good and on the generous side.

Cazenave, 11 Rue Sainte Anne.

This restaurant is too large for real comfort. But it is an excellent place for a good meal. It is frequented by people of taste, men of letters, artists—and pretty women. The proprietor's "goatee" beard is a landmark, and you may be sure of a good reception. Special dishes: *Hors d'œuvre*, game pies, *soles meunières, cassoulet, cray fish, chicken 'au pot.'* The portions served are very generous. Wines of Arbois and Anjou. Highly recommended.

Jean Casenave, 39 Rue de Boissy d'Anglas.

This restaurant, not long since opened, is generally full and it is usually difficult to find a seat.

Coconier, Rue de Castellane.
Tel. Louvre 41-56.

In the morning this restaurant is a rendezvous for business men, but in the evening it is enlivened by many pretty faces and charming dresses. There is nothing very elaborate about the cooking, but it is tasty and ample. A *plat du jour* always finds its place on the menu. Special dishes are curried chicken and *cassoulet.* Duck with orange salad is served every Thursday.

Au Coq d'Or, 149 Rue Montmartre.
Tel. Gutenberg 02-98.

This is essentially the business man's restaurant; it is also largely patronised by members of the Bourse. Conversation here confines itself entirely to questions of finance, accounts, and market prices. Its *entrecôte* and the *sauté* of chicken predispose the diner for building castles in the air, while despondency disappears in the communicative warmth of its Burgundies.

L'Escargot d'Or, 250 Rue St. Denis.
Tel. Gutenberg 01-07.

A great crowd always fills the small, narrow rooms of this place; it is also fitted up with

innumerable little *cabinets particuliers* which are very popular. The cooking is plain and wholesome and the wines good.

Au Fin Bec, 7 Rue Roy.
Tel. Wagram 22-46.

A pleasant, quiet place after surviving the nightmare of the cross-roads of Saint Augustin. The cooking is homely. Both the fish and the grills can be recommended.

Fox, 26 Rue d'Amsterdam.

This is an English grill-room which is open all night. At any hour one can be served with an excellent rump steak, potatoes and beer from other lands, black and luscious.

Grill Room du Helder, 6 Rue du Helder.
Tel. Louvre 57-61.

The whole setting of this house is charming, stylish and unostentatious. It is specially suitable for a lunch when business affairs have to be discussed. The lunch at a fixed price is excellent, plentiful and very well served. The cost, inclusive of both wine and coffee, is 20 francs. The *hors d'œuvre* and the beef *à l'estouffade* should be noted.

Grill Room Médicis, 7 Place Edmond Rostand.

Much frequented, but the service is always prompt. The specialities are grills and fish dishes. At the door is the most beautiful garden in the world, the Luxembourg. The

coffee is *very* good, and this is high praise indeed.

Jouanne, 10 Avenue de Clichy.
Tel. Marcadet 02-85.

If there are ignorant people who despise *tripes à la mode de Caen,* who affect a silly superiority before a dish which they consider common—there are others, thank heaven, who appreciate the pure joy that lies in the warm, strong aroma of tripe. It is they who go to Jouanne and return at peace with all the world. The leg of mutton *bretonne* is also very good in this restaurant.

Au Lion d'Or, 72 Avenue de Villiers.
Tel. Wagram 19-22.

In these spacious, unfrequented avenues whose very charm seems almost depressing it is a positive joy to come upon this pleasant, jolly establishment well known for its good plain fare and its honest wines. The former is notable especially for its *sole maison,* kidneys, chicken *cocotte,* and above all the veal *à la casserole.* Among the latter the *Monthelie* and the *Nuits St. George* can be recommended.

Petit Lucas, 17 Rue le Peletier.
Tel. Bergère 36-52.

This is patronised mostly by business men, especially in the morning. The cooking is good and plain, while the cellar is well up to

the average. We can recommend the Pichon Longueville which can be got here.

Lizeux, 24 Rue Fontaine.

Tel. Trudaine 66-03.

Here the cooking is careful and well supervised. The service is quiet, but the atmosphere is full of cheeriness and good humour. A special dish is chicken prepared with rice.

Maurice, Rue Darn.

One cannot help wondering what it was which brought this restaurant into existence, with its excellent Russian and French cooking. Perhaps it was the golden cupolas of the neighbouring Eastern Orthodox Church. The general fashionable setting is well adapted to the beauty and wonderful *frilettes* of our Russian friends.

Marianne, 72 Boulevard de Clichy.

This place is decorated in an amazing manner, with its medley of revolutionary emblems, but the food is excellent and the wines carefully chosen.

Monteil, 6 Rue de la Réale.

Tel. Louvre 25-48.

This lies in a narrow street of the quarter of Les Halles. In appearance it is definitely sordid, but the visitor can be well attended to

in the upstair-room. The cooking is astonishingly good. Special dishes are salmon trout, grills, pig's trotters and partridges *sur canapé*. The cellar is very good—particularly in Vouvray, Pouilly and Bordeaux. The St. Julien is exceptionally good. The Burgundies are, perhaps, a little young but full of promise.

This house is not open during the evening.

Grill Room Médicis, 17 Rue de Médicis.
Tel. Fleurus 08-62.

In spite of the crowd, the service here is always attentive and efficient. The visitor may be absolutely certain of getting excellent grills and admirably cooked fish. Moreover the most beautiful garden in the world is at the very door—the Luxembourg. We would especially draw attention to the haddock and the mixed grill. In the cellar they keep some wines of Anjou, well worth sampling, such as the St. Philbert de Grandlieu, rich with the delicious aroma of the soil. The coffee is also very good.

Au Merle Blanc, 8 Rue Notre Dame de Lorette.
Tel. Trudaine 61-40.

This restaurant is certainly unpretentious, but there is no need of a showy exterior for those who can appreciate a good meal redolent with the somewhat powerful flavour of garlic together with the fascinating colour of the wines of the Var. A dish to be recommended is the chicken *à la Nicoise*.

The average price is 27 francs.

Nivet, 52 Rue de Douai and 22 Rue de Bruxelles. *Tel. Central* 08-67.

This establishment is quite stylish and the service is good. The cooking is original in so far that those responsible are clever enough to avoid the tedious repetition of hackneyed dishes. The sole *Vintibulle* and the chicken *Hérault* should certainly be tried, while the mushrooms are delicious. The cellar is well above the average as the visitor can see for himself if he asks the wine waiter to bring him a bottle of Corton, of Château Palmer 1909, of Turquant d'Anjou or a large glass of Calvados brandy. For lunch there is a moderate fixed price of about 22 francs, ordinary wine and coffee inclusive, but for dinner the charges are distinctly higher.

Paris-Bar, 271 bis Boulevard Péreire-Sud (Porte Maillot).

Tel. Wagram 58-52.

Madame Sebillon is the proprietress of this curious little place built on the embankment of the Ceinture Railway. We can recommend it to those who like good plain cooking, combined with quality. There is always a special dish for each day, while the hare *pâté*, the boar's head, the dressed pork *d'Alsace* and above all the admirable joints can always be highly recommended.

The wine is that ordinarily supplied.

Pharamond, 24 Rue de la Grande Truanderie.
Tel. Gutenberg 06-72.

Though the name of the proprietor has a Merovingian sound about it, and the name of the street is distinctly of the Middle Ages, yet the restaurant itself is quite modern. The rooms are unfortunately too narrow for the very numerous *clientèle* which patronises it on account of its good *cuisine*. Dishes to be recommended are, tripe, woodcock, kidneys *brochette*, grills and fish. The best wines are supplied from outside, but good Burgundies, cider and Calvados are ordinarily supplied. The house closes in the evening.

Porte de Versaille, Place de Rennes.

The cooking is good here and the meals well served. Unfortunately the diner is constantly being distracted from the work in hand by the perpetual passing to and fro of pretty girls passing to or from the famous dancing hall which lies at the end of a dark, mysterious passage.

Potel et Chabot, 4 Avenue Victor Hugo.

The restaurant is on the first floor. The cooking is of a high order. The clientèle is select.

La Poule au Pot, 10 Avenue Trudaine (Square d'Anvers).
Tel. Trudaine 66-43.

I can speak very highly of this restaurant. The food is plentiful and cooked according to

the soundest principles. The dishes are, perhaps, a trifle numerous, but they are all excellent. *La Poule au pot* (a chicken stew) is a most succulent dish, including every vegetable in existence. This is always the most in demand. Here will be found a white Burgundy and a red Corveaux well worth a trial, and above all the Eau de vie de Quetsche, worthy of the gods.

Radlé, 17 Rue de Choiseul.
Tel. Gutenberg 07-73.

Though this establishment has the appearance of a beer house, yet the cooking is delicate and good. A meal in this place, if ordered in advance, is delicious; at the same time if one takes one's chance with what is going, it will be found to be quite good. The visitor will find here an infinite number of *hors d'œuvre*, little lobsters grilled *à l'américaine*, kidneys *cocotte* and chicken. The restaurant specialises in the wines of Anjou and of the Marne, and particularly in the never-to-be-forgotten Vouvray Topaye of 1919.

The average price is 20 francs.

La Rotisserie de la Reine Pedauque, 6 Rue de la Pepinière.
Tel. Wagram 59-65.

I have always mistrusted these literary "signs," knowing that a literary masterpiece only too often serves to cloak very bad cooking!

But in the present case I must admit I was quite wrong. The decoration of the first floor is very up-to-date and notable for its artistic restraint. The *cuisine* and the service are alike excellent. Its *clientèle* consists mainly of business men and journalists. It is to be specially recommended for its *coq-au-vin, hors d'œuvres* and cheeses. Chablis and Bourgeuil.

Average price: 20 to 27 francs.

Aux Vendanges de Bourgogne, 9 Rue St. Antoine.

An old house with a homely appearance. Its arrangement of little rooms, some of which can only contain one table is at first somewhat confusing. The cooking, however, is good, especially in the *Châteaubriant aux pommes soufflées,* the eel stew, the hare, and the tarts. There is a good stock of the wines of Touraine, particularly Chinon and Montlouis. The *clientèle* is mostly composed of regular patrons who are generally commercial people in easy circumstances.

Average price: 20 francs.

Vian, 22 Rue Daunou.
Tel. Central 34-41.

This is a tiny little place consisting of a minute room on the ground floor, and one equally small on the first floor, the two connected by a spiral staircase. It is patronised by those who know that to dine well is an art, and that their aspirations will be satisfied,

especially at lunch. Special dishes are frogs *meunières* and English roast beef. The cellar contains some quite good pre-war wines at very reasonable prices.

Traktir, 16 Avenue Victor Hugo.

This is another "kingdom of the sea"—which specialises in fish and shell fish. It is very pleasant, well run, and everything promptly and well served. The prices are very moderate.

Vieux Colombier, 29 Rue de Vieux Colombier. *Tel. Fleurus* 12-08.

Although its position is almost in the shadow of a famous theatre, whose very name it bears, there is nothing theatrical or pretentious about the cooking of this restaurant, which is as a fact very good. It is a great rendezvous for artists, actors and literary folk, and all those who are in any way connected with the theatre or reviews.

Wepler, 14 Place Clichy, Montmartre.

An old-established house. The cooking is of a high standard. Grills in the English style. A good orchestra plays from 8 p.m. onwards. There are after-theatre suppers, and the restaurant is open all night.

V.

CHEAP RESTAURANTS

V. CHEAP RESTAURANTS.

HERE we plunge into the world of the zinc counter—the inevitable ubiquitous zinc—bristling with bottles and glasses. Frequently there will be a neighbouring room furnished with stuffed benches and marble topped tables. The cooking, as a matter of fact, is generally excellent in these little places and sometimes the visitor will come across remarkable "specialities" from the countryside.

But what traps—what surprises—lie concealed under the cloak of modesty—and what bills are often presented, scribbled on these dirty slates! We admit frankly that the restaurants which we include in this section will by no means appeal to every client in the same way. One can get quite a respectable meal at such places for 12 to 15 francs, but this naturally does not take into account foolish extravagances, neither does it include the best bottles from the cellar.

Grill Room Georges, 40 Avenue de la Bourdonnais. *Tel. Segur* 82-85.

The little rooms of this house are decorated most prettily giving an air of brightness and refinement to the whole. The *clientèle* is pleasant, well behaved and above all, good

company. The cooking is plain and simple. The visitor should sample the Alsatian products, the grills, and among the wines the Beaujolais and the Quetsche. A fixed price is charged, but this does not include wines. 8 to 65 francs.

Adam, 74 Rue de Lourmel.

This restaurant possesses a large dining-room and a jolly atmosphere. It is scrupulously clean. The service is prompt and the dishes are simple and straightforward. The roasts alone make the somewhat tedious journey well worth while. The white wine *ordinaire* is light but pleasant. They have however, some St. Nicholas de Bourgueil which, if allowed to mature, is full of promise. There is also some Beaulieu, the king of wines from the hills of Layon, which is quite first-class. Good coffee.

Auberge du Père Louis, 7 Rue de la Boule Rouge.

Unpretentious. A modest but good kitchen. The speciality is *rôti à la broche. Poulet à la broche* is highly recommended.

Baty, 201 Boulevard Raspail.

Montparnasse has now taken the place of Montmartre which has been given over to foreigners. It is Montparnasse which is now the centre of Arts and Literature, and it is there that they must be sought. At the house of Baty, of which sang Guillaume Apollinaire, the visitor will find the real good country

dishes, such as the beef *bourguignon*, together with the delightful wines of Touraine (Vouvray).

Bergez, 92 Faubourg St. Honoré (Place Beauveau).
Tel. Elysée 00-95.

A good restaurant, simple and cheery as are all the others of this quarter. It is generally crowded, especially for lunch. Excellent oysters, scallops and lobster *à l'américaine* can be got here—also a good fish stew *bouillabaisse*. The lesser wines of Burgundy, such as Chablis and Maligny are quite respectable.

Besnard, 29 Place de la Madeleine.
Tel. Gutenberg 26-73.

Frankly, the outward appearance of this place is far from attractive, but, once inside, the gourmet will find himself in a real garden of enchantment, provided always he can get a seat, for there is always a great crowd in this delightful house. Special dishes are sweet breads, chicken *au riz*, lobsters and crayfish and calves' liver with bacon. The Vouvray and Pouilly are both to be commended.

Besnard, 91 Boulevard de Courcelles and 4 Place des Ternes.

Tel. Elysées 36-35.

Unpretentious but certainly to be recommended. I would draw attention to the potted meats of the house, especially those made of hare. The chicken livers, prepared with truffles, madeira and cognac, should be sampled.

Le Bon Bock, 2 Rue Dancourt.

This is one of the last tables d'hôte remaining in Paris, but that does not mean to say that it is one of those frightful low cook shops of former days. The room is quite plain, though decorated with some amusing frescoes. Its furniture consists of a long table surrounded by benches. The dishes are plentiful and the cooking succulent. It is patronised mostly by business men though many foreigners are often seen. The price both for lunch and dinner is fixed. Good Vouvray can be got, while the cider is excellent. (10 francs.)

Aux Bonnes Choses, Rue Falquières.

To reach this place you must be guided by a star in the heavens! The restaurant is not attractive in appearance; but the cooking is good and remarkable for truffled *foie gras*, omelettes, etc. It is frequented by artists and literary people.

Au Canon de la Bastille, 3 Place de la Bastille. *Tel. Arch* 16-40.

This is a quiet place in spite of its somewhat warlike sign! It is difficult to imagine all the horrors of the revolution that took place just here at the foot of the "Colonne Juillet," as you lunch or dine in delightful serenity. The *entrecôte Bercy* is noteworthy, especially when washed down with copious draughts of the wine of Anjou.

Au Chariot d'Or, 3 Avenue d'Italie.

This is one of the old-fashioned inns of other times where the coaches would stop after passing the barrier before they set out on the King's highway, the great trunk road of Burgundy. The lower rooms are frescoed in the style of the Restoration, while the service forcibly reminds one of the good old days. The cooking is unostentatious and trustworthy. The fillet of steak with mashed potatoes is alone worth the journey to these somewhat distant quarters.

Au Chien Vert, 4 Faubourg St. Martin.

A humble and at the same time pleasant restaurant. Its visitors are ordinary folk, mostly of the theatrical profession, who frequent it in fairly large numbers. The cooking is typical of the country, while it has quite good Touraine wines.

Coconier, 11 Rue Lepic.
Tel. Marcadet 15-82.

A tiny little place. If you are fortunate enough to get a place here, you may be sure of meeting a droll character or two. Chickens *au kari*, cakes, *patachons* and *montmartrois*.

Delaborde, 23 Quai Malaquais.
Tel. Segur 28-20.

A comfortable establishment frequented by a pleasant company composed largely of artists and journalists. The cooking is good and the supply plentiful. The grills are a speciality. The ordinary wines of the country are supplied.

Aux Deux Gares, corner of the Rue des Deux Gares and the Rue d'Alsace.

This is a queer street, black with the smoke from the neighbouring station. Yet in this little restaurant the visitor can find some excellent Alsatian dishes.

Farcy, 80 Boulevard Beaumarchais.

Though this is quite a modest establishment it is excellent in every way. The *cuisine* is of Burgundy, that is to say it specialises in quantity! Though the cellar does not boast any of the famous wines, yet it contains many which are quite pleasant.

L'Escargot, 9 Rue de la Bastille.
Tel. Arch 33-46.

Small rooms on the ground floor as on the first floor. It can always be recommended for its roast joints, and in the autumn for game. The cellar contains some light wines which are by no means to be despised.

L'Etoile du Nord, 110 Boulevard de Clichy and 2 Avenue Rachel.

This restaurant is in the neighbourhood of the "Campo-Santo." Though the surroundings are somewhat gloomy, they are quickly forgotten when the visitor is confronted with the admirable grills and good light wines for which this house is famous.

Les Iles Marquises, Rue de la Gaité.

The name of this restaurant suggests Polynesia, and is in keeping with its surroundings of glaring cinemas and music halls. When every other place is shut one can still find here excellent *sauerkraut* and succulent snails, also good beer.

Fauchon, Place de la Madeleine (behind the church).

The restaurant is on the first floor. The scheme of decoration is pleasing. The *cuisine* is very unpretentious. It is a convenient place for lunch while shopping.

Léon, Rue Fabert (Esplanade des Invalides).

This is where the fates of all nations tremble in the balance, for it is the special rendezvous for officials from the Foreign Office. The cooking is excellent. The wine, which is served in pitchers, is very pleasant. Moreover when one leaves Léon's, one realises that not only has one dined admirably and enjoyed oneself

thoroughly, but one has also had the privilege of assisting at the settlement of most of the world's problems !

Average price : 14-16 francs.

Manière, 65 Rue Caulaincourt.
Tel. Marcadet 00-12.

Here the visitor will be sure of finding a good cellar, good cooking and a good welcome. It is filled with members of the artistic and literary circles among whom may be seen M. Depaquit, the mayor of Montmartre. A special dish is pigeon, and the Vouvray is good.

Marty, 46 Rue Richelieu.

The proprietor is from Montauban, the country known for its good cheer. He personally attends to the preparation of the many savoury dishes that are offered and I would add that the *cassoulet* is perfect. The place is largely frequented by artists and the charming girl-pupils of the Comédie-Française.

Marty, 20 Avenue des Gobelins.
Tel. Gobelins 39-51.

In a quarter so dull, so utterly commonplace, it is an agreeable surprise to find such a nice little restaurant as this where the traveller can rest and dine in comfort at the end of a long journey. The proprietor is most attentive, and does his utmost to please his customers. His thick soups are incomparable.

Michaud, 29 Rue des Saints Pères.
Tel. Segur 30-14.

This place is generally crowded, especially by journalists. The cooking is excellent. The sheep's trotters, the fillets of sole, and the duck *au sang*, washed down with Rhône wine will satisfy the most exacting.

Nicolas, 51 Rue des Petites-Écuries.
Tel. Louvre 05-81.

The restaurant is a long room, gloomy at mid-day, but brilliantly lighted at night. It is mainly patronised by business men, while many pretty women are frequently to be seen here. The cooking is noteworthy particularly in the matter of chickens *cocotte*, vegetables, and *flan aux quetsches*. Good Bordeaux wines can be got, and decanted Beaujolais.

Pauline, 5 Rue Villedo.

Plain and modest in appearance. The dining-room, which is narrow, is generally filled with employés from different establishments who are drawn to the place partly by the cheery manner of the proprietor, partly through their devotion to the charming little maidservants they may meet, but above all by the good, plain cooking and the generous portions served to all. Particular attention should be paid to the fillets of sole *Mornay*, and the roasts. Good Anjou wine is ordinarily served but behind the scenes is hidden a Château Yquem and an Armagnac worth a place in the most famous cellars in Paris.

Au Petit Marcelin, 2 Place des Saussaies.
Tel. Elysées 18-00.

The restaurant is plain and comfortable. It is patronised most for lunch, its *clientèle* being composed of civil officials and business people. Special dishes are the *entrecôte Bercy*, and duck *aux navets*. Wines of Anjou are supplied, also a good Armagnac.

Au Petit Marguery, 9 Boulevard de Port Royal.

This is quite a modest little place, a little gloomy perhaps, but with a homely atmosphere. It caters mainly for artists, journalists, and country folk of slender means. Its specialities are mushrooms à *la bordelaise* and sole *Marguery*.

Au Petit Paillard, 7 Rue de Duras.

It is well worth travelling some distance when this place is the goal of the journey, so good is its cooking and so generous and cheering are the portions of the particular dish of the day. Unfortunately it holds but few, and what seats there are always seem to be occupied by people who never appear to be in a hurry! It is noted for its sole *meunière*, its chicken *portugaise*, its tarts and its fresh cream. Good Calvados brandy can be got.

Rech, 62 Avenue des Ternes.
Tel. Wagram 72-95.

A good simple meal can always be got here, but it is best known for the excellent after-theatre suppers it supplies in which such

delicacies as oysters, snails, *foie gras, sauerkraut,* eggs and ham all figure. Good Vouvray can be got.

Revel, 27 bis Rue Montpensier.

Its appearance is almost sordid, but the cooking makes one forget the unpleasantness of one's surroundings. Its special dishes are pasties, poultry and game. A meal specially ordered before hand is very good here.

Au Rendez-vous des Mariniers, 33 Quai d'Anjou.

This restaurant is quaint with its little marble-topped or wooden tables and its paper napkins. Through the windows can be seen the old venerable frontages of the houses along the quay, the tower of St. Gervais reaching up to the sky, and the bridge—the pont Marie. Painters and poets hobnob together while a pretty face is often to be seen silhouetted against the white blouse of the artist. The cooking is simple and the choice limited. The Burgundies are fair. There is always fresh cream to be had.

It is shut on Mondays.

Auberge Sainte Geneviève, 108 Rue de la Chapelle. *Tele. Nord* 09-26.

This is an odd, provincial establishment where one could well believe oneself to be 100 leagues from Paris. The dining-room is redolent of the country, and the guests eat all together. The cooking is homely. The

Burgundies here can certainly be recommended, while the fine Champagne is excellent. Perhaps the house is most famous for its dairy produce of every imaginable kind, cheeses, butter, and thick luscious cream straight from the cows, whose lowing can be heard from the cowsheds near by.

Taverne Royale, 25 Rue Royale.

Very popular with English visitors. The fare is satisfying. The dining-room is very capacious and there is a first floor. The orchestra plays during dinner and supper.

Weber, 21 Rue Royale.

An old-established house. The cooking is very recherché. The dining-room is of large and fine proportions. It is usually well filled, especially for supper after the theatre.

Zeyer, 8 Rue Drouot.
Tele. Gutenberg 17-25.

Behind an enormous bar lies a tiny little room whence a staircase winds its way to other rooms on the first floor. Ah, what wonderful crayfish are to be got here—what rosy shrimps—what snails swimming in cream—what *salmis* of wild duck—and what woodcock!

And should the expert palate find the delicious red Anjou a little light, let the cellar be searched for a Margaux and a "*fine champagne*" which are all that can be desired.

Average price: 20 francs.

VI. HOTELS AND BUFFETS

We do not intend to speak in detail of those hotels, though one might well do so, where the meals are famous for their excellence and their style. The rooms of the Ritz, of the Carlton, the Continental, of Meurice, etc., are on some evenings positively sparkling. Their bars, like that of Chatham, are always packed with a crowd of pretty women and men of the *beau monde*. But we will confine ourselves to the restaurants only.

As to the station buffets it is the custom—quite wrongly—to dine therein only when you are in the feverish rush of going away somewhere. That is never the time really to appreciate what you are tasting, for your eyes are on the clock. For example, at the Gare de Lyon you can get an exceedingly good lunch and dinner. But avoid the rush hours, and particularly the hour when the Riviera express leaves in winter.

The buffet of the Gare d'Austerlitz is to be recommended, especially for its cellar where are to be found really good wines of Touraine and Anjou. The visitor can depend

upon not being disturbed and in this huge empty station he can take as long a time as he likes over his meal.

At the Gare d'Orsay (Hôtel du Palais d'Orsay), and at the Hôtel Terminus Saint Lazare quite good meals can be got.

VII. RESTAURANTS OF LA VILLETTE

THESE restaurants have a good reputation and justly so. They certainly deserve a separate section in this little book. I verily believe that it is generally in some out-of-the-way corner that the best food can be got. But it takes a long time to get to this quarter which at the best could hardly be termed poetic. It is only in the prints of the First Empire and of the Restoration that La Villette with its "lake" takes on an air of romantic charm. All that is gone nowadays, lost in the midst of the mournful, gloomy buildings, docks and shops, lost in the bustle of this busy part of the town, full of the flocks being driven to the slaughter, and populated with live stock merchants, red in the face and appropriately fat.

It is only at table that the charm of other days can be recalled, before joints which are reminiscent of the feasts of Homer and before bottles whose age entitles them to reverence.

Everything is good in these restaurants, especially the butcher's meat—where, indeed, could it be better ?—the pasties, and the potted meats. But the strongest digestion is required

to cope adequately with the generosity of the kitchen !

A few paces from each other we find **Dagorno, Langevin** and above all **Le Cochon d'Or**, all in the Avenue Jean-Jaurès. Nos. 190-192 and 194 respectively.

In appearance they are all, as might be expected, very plain and simple both externally and internally. But the bill is frequently quite worthy of the most up-to-date restaurant of the Boulevard.

In the same quarter, but close to the slaughter houses, is a very strange and interesting house named

Al Armval, 19 Rue de Pont de Flandre.

This sign, which smacks of the sea, in reality conceals an entirely Spanish atmosphere. Here is the rendezvous of all the *aficionados* of Paris, for it is the headquarters of the " Toro " Club. It is adorned entirely with barbs, banderillos, signed photographs of matadors, and posters notifying famous contests of the bull-ring. Above the telephone is the head of a bull with the most tremendous horns, the head of that magnificent animal which, in days gone by, vanquished a lion at Roubaix. The whole place is astonishing, I can assure you. But once you have got used to the surroundings, you can get an excellent lunch (for the restaurant is closed in the evening). The charges are very reasonable, while the Margaux is very fine.

Finally, if by chance you happen to be in

some outlying *quartier* round about meal times you will be able to get quite a good feed in the following restaurants :—

Buttes-Chaumont. Restaurant Weber (in the park).
Bois de Vincennes. Restaurant de la Porte Jaune.
Passy. Brasserie des Tourelles, 23 Boulevard Delessert. Kugler, 19 Rue de la Pompe.
Grenelle. Adam, 74 Rue de Lourmel.
Austerlitz. Pied de Mouton, Boulevard de l'Hôpital (opposite the station).

VIII.

WHERE TO DINE DURING THE SUMMER SEASON

VIII. WHERE TO DINE DURING THE SUMMER SEASON

1. Restaurants in the Bois.

THERE are many of these restaurants and almost all of them are very pleasant. They are all expensive and in calculating one's expenditure one has to add a good deal on to the price of the dinner—in itself an item not to be despised. For example there will be the charge of the taxi which will take you out there—and then the taxi-driver must also dine—and also during dinner the taxi-meter will be busy adding to its score !

Armenonville.

Both the food and the cellar are equally good and the *clientèle* most fashionable. The site however, is far from being the pleasantest that le Bois can offer. It lies too close to the Porte Maillot with its crowd and its dust. The surrounding trees are nothing to speak of, while the famous lake might be described as a puddle. Nonetheless it is one of the most fashionable places in Paris.

Le Pré Catelan.

What a picture is conjured up! A picture of soft twilight overspreading the landscape, of shaded lamps, of flowers, of fair women. A dream could hardly offer an atmosphere more subtle in its charm. Truly the dear delight of an hour spent here endures for ever. The characteristic of the fare is what one might expect in such a place—a beautiful delicacy—the wines robust. True it is that the joys of Pré Catelan are not acquired cheaply—but once tasted, who would regret the *cost?*

Le Pavillon Dauphine.

This was built in the place of the Pavillon Chinois. It is a delightful establishment with a most captivating appearance. From it one can get the glorious view of the Avenue de l'Impératice as it rises towards the Arc de Triomphe. The food is good, but to my idea it is too close to Paris; one cannot hold long to the illusion that one has escaped into the country.

Le Pavillon Royal.

Right on the edge of the glittering waters of the lake, this admirable restaurant would be altogether delightful were it not for its proximity to the main road. It just lacks that subtle intimacy which charms.

L'Hermitage.

This lies behind Longchamp by the Pont de Suresnes. To get there the visitor must pass right through the Bois—but let him do so at the "witching hour." Here he will find himself surrounded with magnificent trees. Everything is done in perfect taste. Needless to say the cooking is excellent. It is an ideal place for one who wishes to dine in peace and quiet, while it would be difficult to imagine surroundings better suited for a quiet little *tête-à-tête*.

La Cascade.

Pleasantly situated, but not so fashionable as formerly. The food is good. The pleasure of the dinner is sometimes a trifle neutralised by the number of wedding parties which patronise this restaurant.

2. In Paris.

BESIDES the restaurants of the Champs Elysées there are only two which are worth mentioning of which one is matchless, while the other is amusing.

Le Pavillon du Lac. Rue Gazan.

There are not many people who know the Parc Montsouris, though it is a real garden of enchantment. For those who love beauty

with solitude it is ideal. Almost deserted in the evening, there will be found fields breathing of new-mown hay, beautiful views, and rippling waterfalls, while the blue shades of night fall over the clear waters of the lake. At the Pavillon the dishes are quite simple, but exquisitely prepared. The visitor should remember to ask M. Housné, the attentive *maître d'hôtel*, for a bottle of Sauvignon and a chicken *à l'estragon*, of which he holds the secret. Perhaps one may be surprised to see in the next room some happy, laughing wedding party from the country. There may possibly be a little dancing. An evening spent at the Pavillon du Lac is an evening spent in the country, an evening of rest and quiet.

Au Clairon de Chasseurs à pied. 1 Place du Tertre.

Here we might be in some tiny little village. The noise of the world has died away. Let the great town below do what it will, here all is peace. It is a haven of rest for the wise, for artists and pretty women who come here to catch the fleeting charm of the evening hour as they sit before the narrow tables in the soft light of the little lamps.

All the old poetry of Montmartre lives once more in these lost, forgotten places. There are many restaurants, all of the same kind in this spot. If any preference is possible, perhaps I should mention Borde and the Clairon de Chasseurs à pied.

3. In the Suburbs.

We cannot attempt to mention all the good restaurants in the Paris suburbs. How, indeed, are we to say where the suburbs begin or end ? Given a good car, with a full tank of petrol, plenty of carbide and a warm coat, and there is no reason for stopping in one place rather than another. But we must think of those poor unfortunates who don't possess a motor ! True, there is always the railway—or the trams, but they would never like to go so far especially in the evening. For such as these therefore, let us recommend :—

Au Vieux Chalet, 44 bis Rue de Norvins.

This little place, right on the top of Montmartre and close to the Moulin Rouge is rather crowded but quite comfortable. The proprietress, however, does not leave it to her clients to make their own choice ; everyone here gets the same—crayfish and cold chicken. In summer the shade of the garden is delightful.

La Pèche Miraculeuse, at Bas Meudon.

It is a wonderful experience to sit on the balcony on the first floor of this house. The beautiful landscape of the Seine stretches before one, the sun sinks over the river, the town fades away in the evening mist. Delicious dishes are served, in particular the eel stew, and fried gudgeon, while the light wine is excellent.

Le Select, 16 Quai de Billancourt.

It is situated in a delightful spot where the poplars wave over the moving waters of the Seine. As the twilight falls, so the hills of Meudon seem to rise one above the other. The restaurant is a cosy place filled with little tables, while around are wooded groves for those who wish to be quietly unobtrusive. The cooking is good, especially the kidneys prepared with white wine.

La Tete Noire, at Bellevue.

Though a crowd of Parisians invades this place on Sundays, yet on weekdays, especially in the evenings, the little village is the home of infinite peace and quiet. From the terrace there is a beautiful view right to the far distant horizon. The hotel, La Tête Noire, is in itself not much to look at, but it possesses a beautiful, shady garden about fifteen yards from the terrace. The cooking is good and homely. The cellar does not quite come up to the standard of the kitchen.

Hotel du Pont Hardi, Senlisse.

This charming little hotel with its garden on the main road is situated in the beautiful valley of Chevreuse, close to Dampierre and the old ruin of Port-Royal. It should be

avoided on Sundays owing to the never-ending stream of motors which raise a terrific dust.
(Station : Boullay les Léons.)

Le Pavillon Bleu, at Saint Cloud.

During the day it can hardly be called a quiet spot owing to the unceasing procession of cars passing over the Bridge of Saint Cloud. But when the evening falls over the river, a calm descends with it which adds to the charm of the good dinner which this restaurant supplies. But why should the building be bright blue in colour ? It is so horribly ugly ! !

Hotel Trianon, at Versailles.

How much history has been made here where great ones have played about with the fate of the world, where marshals and diplomats have tried to change the face of the Universe. Yet it would be hard to imagine a place more unsuited to grave problems. What a picture it all makes, the white frontages, the velvety lawns, the beautiful flowers and the kindly sky. Here in this luxurious house where the meals are full of delicacy and charm we are able to forget our daily worries and put on one side the misfortunes of life.

Hotel des Reservoirs, at Versailles.

Avoid going here when the election of the President of the Republic is on, and the

Congress is summoned to Versailles. But as this little excitement only occurs once in seven years you will have plenty of time to dine exceedingly well without any fear of finding the place turned topsy-turvy. Moreover you will be able to add to the pleasure of Gluttony the more subtle pleasure of Pride when you stroll as fancy moves you on the terraces of Louis XIV. in the blaze of the setting sun. So you can commit two mortal sins at the same time!

Le Chien Qui Fume, Place du Marché at Verseilles.

The cooking is of the country. It provides a daily dish with the white wine of the country. It is crowded on market days.

Pavillon Henri IV, at Saint Germain.

Here is a gorgeous view, stretching from the woods of Marly to the hills of Montmorency bounded by the winding Seine, and the pure outline of the hill of Mont-Valérien. Here, seated on the airy terrace, under the open sky lit up by the glare of the lights of Paris, you can pass the time in wonderful dreams, which are the more perfect in that they arise from that feeling of " well-being " which is only produced by a perfect dinner set off by the proper succession of wines carefully chosen.

Magali, at Saint Germain.

This is a fashionable place with a very pretty garden. The cooking alone makes the journey worth while. The prices are high but there are many compensations. The evening shadows falling over the forest, and the anticipation of the beautiful drive back in the night will compensate you for a rather big bill.

Giquel, at Rueil.

Situated on the banks of the Seine. The awnings of the little tables are reflected in the water. A few boats are moored close by. In spite of the picturesqueness of the place—or perhaps because of it—the prices are pretty stiff.

Le Moulin de Sannois, Sannois.

This restaurant is situated on the crest of a hill with a fine view over a wooded valley and the river. It is a hospitable establishment though its style is rather artificial. But the dinners are good, the wines so fresh, and the company so cheery that an evening spent there will always remain a most pleasant memory. (Road by Argenteuil.)

L'Ile d'Amour, La Varenne.

This is a good name for a restaurant, where everything makes for gaiety and fun, young men, charming girls, canoes with intriguing names, songs, laughter and flowers. The same spirit rules everywhere, from the clear, sparkling wines in the polished decanters to the napkins embroidered with red cherries.

La Mère Lefranc, at Chatou.

This house is to be recommended for its food rather than for its cellar. You dine under country hedgerows of hornbeam and ivy, while the river laps the steps of the terrace. The whole environment is reminiscent of bygone days, of 1890, of la Grenouillère, and of Mjupassant.

Le Coq Hardi, at Marly.

The terrace is on the edge of the main road just in front of the rushing waters of the weir. Around are charming little groves. The cooking is good and the charges fair.

XI.

FOOD SHOPS

IX. FOOD SHOPS

I HAVE no intention of giving here a complete list of all the good food shops in Paris. Their name is legion. Moreover to do so would be pointless. What purpose would be served by setting forth an endless list of butchers, fruiterers and bakers? Good meat is to be found everywhere in Paris, and good bread almost everywhere. Les Halles alone contain innumerable good things in its maze of shops; but one has to get there so early and for most cooks it is too far off. Instead they wander off into the markets of the different quarters, some of which are very largely patronised, notably that of Saint Honoré.

We think it a good plan, therefore, not only to mention these large depôts, but also to indicate certain establishments where the gourmet will be sure to find everything to his satisfaction. For after all one cannot go every day to a restaurant, neither has one invariably the time to attend the markets—not to mention the important question of dessert and afternoon tea with its necessary accompaniment—those little fancy cakes which are so important to Madame.

PROVISION MERCHANTS.

An absolutely first-class shop is that of **Corcellet, 18 Avenue de l'Opéra.**

This has a time-honoured reputation, for we find it referred to in the Almanach du Gourmand of 1821 in the most moving terms, and we know well that the epicures of that magnificent period knew how to look after themselves. The house has in no way fallen off and one can safely ask for anything there and get it—and moreover it will always be of the best quality.

Other houses which can be recommended are

Barbier-Dupont, 37 Rue Gomboust.
Joret, Place du Marché St. Honoré.
Bie et Percheron, 14 Rue Mondétour.
Charton, 23 Rue des Capucines (very good game pasties).
Chatriot, 97 Rue St. Lazare.
Eliard, 121 Marché St. Honoré.
Fauchon, 24 Place de la Madeleine.
Gilot, 87 Rue des Petits-Champs.
Maitre, 18 Rue de Richelieu.
Olida, Rue Drouot (salted provisions).
Payen, 117 Rue Franklin (particularly good sauces and jams).

FISH AND OYSTERS.

Prunier, of which we have spoken above.
Drouant, already mentioned.
The oysters of **Delorme, 43 Rue de la Grande Truanderie,** are also excellent.

If one wishes to purchase oysters wholesale the best place is **Velly, 96 Rue Rambuteau ;** but for tasting them one must go to **Porcher's** establishment, **at 30 Rue Tronchet,** where is to be found caviare and mussels *St. Jacques*, which can be washed down with Pouilly, Chablis, or Grand Anjou 1919.

Equally good is the fish shop of
Potron, 337 Marché St. Honoré,
where will be found every kind of sea fish, splendid pike and magnificent carp, fresh from the waters of Chaalis and d'Ermenonville.

Bofinger, 7 Rue de la Bastille specialises in shrimps.

GAME AND POULTRY.

The chief establishments are :
Delaunay-Léveillé, 16 Rue de Sèze.
Mousillon, 6 Chaussée d'Antin.
Pietremant, 4 Rue Montmartre.
Rey, 21 Rue Vignon.
Rousseau, 8 Rue Montorgueil.

SPRING VEGETABLES AND FRUITS.

Potel et Chabot, 27 Boulevard des Italiens.

This establishment well deserves its reputation. Here are to be seen velvety peaches in their nests of cotton wool, purple and golden pears, apples from the Hesperides and grapes from Canaan, enormous strawberries and giant

truffles. You feel almost awed as you gaze upon such an exhibition of the succulent and beautiful products of nature.

Gagé, pastry cook, 4 Avenue Victor Hugo, also sells the products of Potel et Chabot

We recommend also :
Dupuis, 123 Faubourg St. Honoré.
Fontanié, 14-18 Marché St. Honoré.
Simon, 1 Rue Montmartre.

For truffles and preserved game we must specially mention **Lagabrielle**, of Sarlat, a fortunate town in that fortunate province Périgord. The Paris representative of this excellent house is M. Miermont, 18 Rue de la Plaine, at Rosny-sous-Bois.

DISHES READY COOKED, AND COLD MEATS.

Too often such dishes are not particularly nice ; but sometimes they are quite good, as for example when they are got from such establishments as :
Potel et Chabot, already mentioned.
Godineau, 46 Rue La Boétie.
Guerbois, 53 Rue de Sèvres.
Page, 58 Rue Monsieur le Prince.
Sonder, 35 Boulevard de Strasbourg.
Battendier, 8 Rue Coquillière (specialising in pork dishes).

PORK BUTCHERS.

Daudens, 14 Rue Coquillière (salted meats).
Jamais, 12 Rue Lafayette, 60 Rue de Boulainvilliers, 40 bis Rue d'Estrées (pigs' trotters).
Labbé, 12 Rue du Marché St. Honoré (black puddings made from fowls).
Olivier, 18 bis Rue Montmartre (pigs' trotters with truffles).
Theumann, 1 Rue d'Hauteville,
and, of course
Olida, whose hams are justly famous.

CHEESES.

The final judgment on a meal depends on the cheese. Nothing is more troublesome to find than a good cheese. Nothing so assures the reputation of a housewife, while nothing so quickly destroys it as a dry camembert, or a plastery brie, or a soapy roque-fort! Where then, are we to go to find these, and others, perhaps less well known, but equally good, as for example the *chabichous* of Poitou, the *concoyottes* of Franche-Comté or the *roblochons* of Savoy?

The visitor may have complete confidence in the following houses:
Androuet, 41 Rue d'Amsterdam.
Granger, 104 Rue St. Lazare.
Herson, 17 Rue Berger.
Levasseur, Marché de la Madeleine.

HUNTERDON COUNTY ART CENTER
Old Stone Mill
Clinton, New Jersey

Lenoble, 66 Boulevard Saint Germain (a remarkable selection of country cheeses).
Nortier, 10 Rue Coquillière (ask for the "bries" called after "Monsieur Thiénard").
Sergent, 14 Rue de Sèze.

Bisson, 1 Rue de Phalsbourg, is to be recommended for its *camembert*. *Concoyottes* will be found on Wednesdays and Saturdays at the corner formed by the Rue des Martyrs and the Rue Manuel.

COFFEE.

EXCELLENT coffee (in berry) is to be got at :
Corcellet (naturally), and at
Prevost, 39 Boulevard Boune Nouvelle,
which, however, is usually patronised by the public for the purpose of drinking chocolate, either iced or hot, which is very good especially after the theatre.
La Maison du Café, 5 Boulevard Montmartre.
Other houses are :
Rivière, 11 Rue St. Martin,
Briot, 256 Rue St. Honoré,
where can be tasted the most exotic brands.

LIQUEURS AND DESSERT WINES.

Everyone knows
Bodega, 1 Rue Castiglione.
Wynand Focking,

with his traditional stone jars and his liqueurs with delightful old fashioned names such as *Le parfait Amour* and *Le galant Chevalier*.

La Mère Moreaux,
(to whose establishment came the Chinaman of the song, to find a *mandarine !*) has now moved from the Place de l'Ecole to 178 Rue de Courcelles.

SWEETMEATS.

PASTRY COOKS, CONFECTIONERS, etc.

It is difficult to divide this industry up into classes. Those who make pies or *vols-au-vent* will also make fancy cakes, while others who are justly famous for their crystallised fruits also make the most delicious pasties.

I am, therefore, giving a general list in alphabetical order commencing, however, with certain establishments which are exceptionally good. I realise that the list is incomplete and ask forgiveness from those who have been forgotten and who think they ought to be included. I will do my best to remedy the omissions in subsequent editions.

Boissier, 7 Boulevard des Capucines (confectioner).
Bourbonneux, 14 Place du Havre.
Chiboust, 163 Rue St. Honoré (Théâtre Français).
Colombin, 4 Rue Cambon.
Latinville, 3 Rue de la Bóetie.
Poiré et Blanche, 196 Boulevard St. Germain.

Rebattet, 12 Faubourg St. Honoré.
Rumpelmayer, 226 Rue de Rivoli.

Au Bébé Rose, 51 Boulevard Haussmann (sucre d'orge de Moret).
Bourdaloue, 7 Rue Bourdaloue (cakes au beurre and mousse au chocolat).
Bruschera, 10 Rue Daunou.
Charvin, 20 Passage Choiseul.
Coquelin, 67 Rue de Passy, 48 Avenue Victor Hugo and 16 Rue du Bac.
Aux Délices, 39 Avenue de Villiers (duck pasties and fancy cakes).
Doret, 17 Rue de Rome.
Dubois, 15 Rue de Médicis (exquisite orangeade).
Flamang, 16 Rue Thorel (ices).
Fouquet, 36 Rue Laffitte (crystallised fruits, notably hazel nuts).
Frascati, 21 Boulevard Montmartre.
Gagé, 4 Avenue Victor Hugo.
Gerbet, Rue du Bac.
Gloppe, 2 Avenue Victor Emmanuel III.
Gouache, 18 Boulevard des Italiens.
Guerbois, 53 Rue de Sèvres and 190 Rue du Faubourg St. Honoré (fancy cakes and cream).
Laborde, 13 Rue Demours.
Lafaye, 58 Rue du Cherche Midi (" Chaussous aux pommes," " vols au vent," " bouchées à la Reine ").
Moquet, 1 Rue de L'Echelle (a remarkable assortment of biscuits, spiced bread, and " Lekerlés " from Basle).
Café Napolitain, 1 Boulevard des Capucines (ices).

Nezard, 3 Rue Notre Dame des Champs (fancy cakes).
Page, " A la Timbale Milanaise," 58 Rue Monsieur le Prince (" Timbales " and " vols-au-vent ").
Au Petit Napolitain, Boulevard du Montparnasse (ices).
Pons Michel, 19 Rue de Médicis.
Rey, 18 Rue Grange-Batelière.
Rollet, 6 Rue de Bourgogne (orangeade).
Sergent, 5 Rue Danton (ices).
Sonder, 35 Boulevard de Strasbourg.
Viard-Josephine, 75 bis Rue St. Lazare.

For *Sirops* and jams the following are to be recommended :
Tanrade, 5 Rue de Seze.
Picon, 43 Boulevard Haussman (orangeade).

Spiced bread is excellent at :
Roux, Passage Brady, and " Sablés " at
Galpin, 103 Rue du Bac.

The best confectioners who specialise in chocolate are placed below :
La Marquise de Sévigné, chocolat de Royat.
11 Boulevard de la Madeleine.
1 Place Victor Hugo.
47 Rue de Sèvres (opposite the Bon Marché).
Marquis (of ancient reputation).
44 Rue Vivienne.
45 Rue de Sèvres.
39 Boulevard des Capucines.

Teas and chocolates particularly good here.
Jacquin, chocolat " d'Or," 12 Rue Pernelle.
Merveilleuses, 32 Champs Elysées.

Coupe d'Or, 87 Boulevard Haussmann.
Pihan, 4 Faubourg St. Honoré.
Dufresne, 49 Rue Amber.
Foucher, 38 Chaussée d'Antin.

On the left bank of the river will be found
Seugnot, 28 Rue du Bac (Dragées).
Debauve et Gallais ("contractors to the ancient kings of France,") 30 Rue des Saints Pères.
This shop is charmingly decorated in the style of the Empire.

X. COUNTRY PRODUCTS

THESE products are of an infinite variety. There is no single French town, however small, that does not pride itself on some glorious addition to the gastronomic art; whether pasties or salted meats or dried fruits or bon-bons, or some special method of preparing the joint or of dressing the fish, not to mention the magnificent range of the wines of France with all its divisions and sub-divisions.

These "specialities" are as a rule delicious, but they scarcely ever leave their home. In Paris at all events they seem to hide themselves.

However there are certain wholesale establishments which succeed in bringing together the majority of the country products, at least the most famous. **Potin, Damoy, Couté** and of course **Corcellet** attract much custom in this way.

Other shops of this kind are :

Bureau, 12 Rue de Sèze.

Leclerc, 1 Rue de Sèze.

Rees, 32 Boulevard Haussmann.

Maitre, 18 Rue de Richelieu (already mentioned).

Le Comptoir Général d'Alimentation. 47 Rue Veille-du-Temple.

Les Spécialités Régionales, 6 Rue de Montalivet.
Geo. Mogensen, 66 Rue d'Hauteville.

And now let us pass on to a rapid survèy of the products themselves starting with :

ALSACE.

WHAT richness do we find here ! *Foie gras,* potted meats and pasties, sausages of every conceivable kind, pork sausages, veal sausages, liver sausages, yellow or dark, pink sausages speckled with almonds, salted meats of every kind, wonderful jams, preserves of myrtle and hawthorn that bring to mind woodland glades in all their tender green and hedges full of singing birds, cheeses of Munster—*kirschs, mirabelle,* crystal coloured *quetsch,* flagons with their tapering necks whence gleam the wine of the Alsatian hills—all these riches, all these marvels will be found at :

Aux Bords du Rhin, 47 Rue Richer, and 57 Rue du Chateau-d'Eau.
Fritz Kobus, 46 Rue des Petits Champs.
Saurin, 26 Rue de Chateaudun.

Alsatian pork butchers are :
Schmid, 67 Boulevard de Strasbourg.
Wolf, 35 Montholon (pasties).

One can also get excellent *sauerkraut* accompanied by warming wines or cool beer at :
Bofinger, 7 Rue de la Bastille (mentioned above).
Au Cheval Blanc, 26 Avenue Trudaine.

Flo, Passage des Petites-Ecuries
where in addition to the *sauerkraut* are the most delicious knuckles of ham,
and
Woltner, 50 Rue St. Honoré.

The visitor who knows, and, therefore, wants the *foie gras*, of Henry will find the Paris branch at 8 Rue de Valois

AUVERGNE.

THE different products of Auvergne can be got at 31 Boulevard Barbès.

For cheeses (Saint-Nectaire and Cantal) one should go to
Majac-Manteau, 4 Rue des Déchargeurs.

For salted meats, etc., to
Marquis et Menager, 76 Rue d'Hautpoul.

For preserved fruits and chocolats de Royat, to
La Marquise de Sévigné.

BURGUNDY.

THIS is truly the country where they know how to eat, the country of cheery, rubicund countenances, the country of amazing meals which last from morning to night, the whole washed down with the best wines in the world. It is hardly necessary to speak of the fat, tender snails, the salted meats, the sauces, the gherkins or the wonderful spiced bread; so

famous are they. Is it necessary to mention here those aristocrats of the cellar to anyone who knows what a cellar is, or to recall those illustrious vintages of which one can hardly speak without emotion ? True, one can hardly hope to find in the establishments which we recommend here, any of those bottles which only appear on the table of the gods, but none the less excellent vintages can be got in them which are highly to be commended both for their strength as for their softness.

Lecheneau, 52 Rue Caulaincourt.
Aux Produits de Bourgogne, 40 Rue Bonaparte.
Touraine, 36 Boulevard St. Germain (here the specialities are spiced bread, " pavés de sauté," and gingerbread nuts, " fruitées ").

The excellent cheeses of the valley d'Epoisses can be got at :
Verdeaux, 78 Rue Rambuteau,
while the snails of the **Cadran Bleu** Boulevard de la Villette should be sampled.

For *eaux-de-vie* go to **Soleil de Bourgogne,** Rue Réaumur, at the side of the Square du Temple.

LORRAINE.

LORRAINE is famous for pork in all its varieties. Its chief produce in this connection, its " trotters," and its lard which produces the marvellous *quiche,* can be got at :
Jamais, 12 Rue Lafayette.

The macaroons of Nancy, the famous macaroons *des soeurs* are to be found at :

Delhomme, 51 Chaussée d'Antin.

Bouchard, 35 Rue de Bellechasse.

Gelot, 87 Rue des Petits-Champs (already mentioned) and naturally at :

Aux Bords du Rhin, 47 Rue Richer.

NORMANDY.

This is the province for beautiful butter, the cream of Isigny, the cheeses of Camembert, Port-Salut, Marolles, Pont l'Evêque, and all the other good things that hail from the rich valleys of the Seine, the Auge or the Eure. They will all be found at :

Les Armes de Normandie, 16 Avenue de Saint Ouen.

There is a curious smoky cellar in the **Rue de l'Hirondelle,** where the famous Normandy cider is on draught.

SAVOY.

The wines of this part of France, together with its other products, its *tome* and its delicious *roblochon* are to be procured in the following cafés-restaurants :

Milliand, 5, Boulevard Richard le Noir, and 2 Rue Amelot.

La Maison du Savoyard, 16 Rue de Penthièvre.

Mouchet, 35 Boulevard Mortier.

La Poule au Pot, 40 Boulevard Henri IV.

Au Bon Picolo, Rue des Fossés St. Bernard.

Merchants who specialise in Savoy produce are :

Barféty, 29 Rue de Maubeuge.
Gelloz, 54 Rue des Archives.
Jounier, 39 Rue de Roi de Sicile.

DAUPHINÉ.

THERE is a comfortable solidity about the *cuisine dauphinoise* which is due to its being built up on the basis of thick cream, strong cheese, bread crumbs and shrimps. It may be sampled at :

Freyre, 37 Boulevard des Batignolles.

Here you will get the lesser light wines, and the charges are very reasonable.

TOURAINE AND ANJOU.

THESE two have to be included in one section though the inhabitants along the two banks of the Loire are quite different. No one would ever confuse a Tourangean with an Angevin, but nonetheless the gifts of nature are the same in both territories. The wines that take their golden tint from the steep banks of Tours and Vouvray share it with those that hail from the hills of Saumur. These old provinces do not depend for their reputation on the minced pork and barley sugar of Tours—but on their wines, the glory of the whole country. The wines of Touraine and Anjou

are found in most of the restaurants in Paris—even the most humble, as in the shops of the local wine merchants, but especially in the streets in the neighbourhood of the Place des Victoires and the Bourse.

We append a list of establishments where they can be obtained in addition to those already mentioned :

Le Soleil d'Or, 49 Rue de Turenne (excellent Vouvray here).

Le Mouton Blanc, 65 Faubourg Saint Denis.
where the proprietor Sosthène Caquet can produce, if he will, some admirable flagons.

Bailly, Place St. Michel
is the house to find the wines of the *Cher*, which are lighter, and more especially *Sancerre*.

Good Anjou wine is found at
Prouteau, 38 Rue de Bruxelles.

As we are already on the banks of the Loire, let us move up stream as far as Pouilly. This delicious wine can be got at :
Pabiot, 23 Rue Vivienne.

A glass of Pouilly drunk at the bar is guaranteed to disperse the most doleful thoughts. Excellent minced pork (*rillettes*) at 220, Faubourg St. Honoré, and at
Anselme, 49 Rue de Montmorency.

THE "MIDI."

THERE is scarcely any produce peculiar to the Midi, but its cooking—dreaded by some and exalted by others—is celebrated. In my

opinion this style of cooking presupposes the environment of the country. I must plead guilty to complete lack of enthusiasm over a dish of *aïoli* eaten in a Parisian restaurant, though in itself it is an exquisite dish. There must be sun and dust, the chirping of crickets and a blue sky over a blue sea. Unfortunately we cannot play the sluggard all the year round in the warmth of Provence or Languedoc, so if one is fond of the cooking of the south one must perforce seek it in Paris. It is found at the *Merle Blanc* which we have already mentioned, and especially at the establishment of *Blanc*, 18, Rue Favart. Here is to be had fish stew (*bouillabaisse*), *paquets de Marseille*, ragout of cod, mussels and sea-urchins, mushrooms, *pommes d'amour* and garlic in all its glory! Also the heavy wines of *Minervois*, the lighter wines from the hills of Hérault, and the wines of Provence renowned for their bouquet.

It goes without saying that we do not include the *cuisine* of Toulouse and the South-West with that of the Midi. The former is far richer, more oily, fat with the fat of plump poultry and shipped geese, set off with enormous fruits, the whole washed down with the *eaux de vie* of Armagnac and the powerful Jurançon of Henri IV.

Such things as these will be found in many Parisian houses that are mentioned above. In addition at :

Cazenave, 11 Rue Sainte Anne.

Loury (wine merchant), Rue Chabanais
(keeps excellent Armagnac).
Mauléon, 5 Rue Villedo.

The wonderful rosy hued Rhône wines, born of the soil of Provence and the powerful sun of Vivarais are very rare. Tavel, Hermitage, and Chateau-neuf are wines that resemble bottled sunshine, wines that have come to perfection under the breath of the mistral, grown in the pebbly soil and dry waste lands, true wines of the hills full of body. They are to be drunk at :

Michaud, 20 Rue des Saints-Pères.
Au Petit Coin, 16 Rue Feydeau.
and above all at :
Teyssedre-Establet, 11 Rue Bonaparte.

A charming little restaurant patronised by the students of Les Beaux Arts.

EXOTIC PRODUCE.

Those who wish to recall far off lands under tropical suns, the fruits of the Indies with wonderful deep sounding mysterious names, or fragrant spices, will find them at :
Hediard, Place de la Madeleine,
and
Blanchet, 16 Rue du Vieux Colombier.

XI. FOREIGN COOKING

ITALIAN RESTAURANTS.

HAPPY are the people who love *la cuisine Italienne*, for they hardly ever meet with unexpected shocks ! In practically every Italian restaurant the dishes are the same—not particularly exciting, but at the same time sound. Everywhere we find the same macaroni, vermicelli, etc., raw ham and Italian sausages which pass for *hors d'œuvre* or *zabaglione*, that most insipid of desserts ; everywhere gorgonzola tries hard to imitate our *roque-fort*. And if you drink the ruby coloured *Chianti* or the honey scented *Asti* in one place, you will find it exactly the same in any other. It is, in short, a *cuisine* whose characteristic is monotony, but it is certainly restful.

The following establishments on the boulevards are greatly patronised :

Arrighoni, Passage de l'Opéra,
The fish soup is good.

Zucco, Passage des Panoramas,

Poccardi, 9 Boulevard des Italiens,
where one is positively crushed in the crowd.

The bar of this house at 36 Rue Saint Marc.

Monteverdi, 85 Rue Richelieu,
is to be recommended as much for its general atmosphere, and its *clientèle*, as for its cooking.

The choice of *hors d'œuvres* is unique.

Noel-Peters-Savoia, 24 Passage des Princes.

This restaurant does not confine itself only to Italian dishes. It serves also a very good French dinner. The Italian Restaurant at 5 Avenue Matignon is to be recommended if only for the ingenuity of its culinary experiments, which are justified by its extremely fashionable *clientèle.*

Ferrari, 45 Avenue Rapp,

has opened a very pleasant house where you can eat exceptionally well amid charming surroundings. It is fashionable, but the charges are quite reasonable.

The Italian Restaurant at 3 Rue Houdon in Montmartre is a picturesque place, and its cooking is intriguing.

Italian produce can be got at :—

Ferrari, 2 Rue Halévy and 117 Avenue Mozart.
Mutti, 18 Rue Richelieu.
Marinotti, 38 Rue de Bellechasse.
Vottero, 65 Avenue d'Orléans.
Bartolucci, 115 Avenue de Villiers.
Salamina, 45 Avenue Victor Emmanuel III.
Aux Villes d'Italie, 3, Rue d'Enghien.

SWISS RESTAURANTS.

A L'Ami Fritz (Café du Léman), 3 Rue de la Sourdière.

This is a tiny little place decorated in the traditional Swiss style—the flags of the 22 cantons. You cannot go in just as you please—a sort of introduction is necessary ;

but once the visitor has been accepted, he will find a *fondue au fromage* which is infinitely superior to that of Brillat-Savarin. Excellent sausages, *Beignets a la rose*, and jam made from myrtles, are also specialities. Wines of *Le Valairs* and *La Côte*. The average price is 15 francs.

Brasserie Franco-Helvétique, 32 Rue d'Hauteville.

Not much of a place, with rather an inhospitable appearance. Were it not for the portraits of certain federal colonels, no one would suspect that this is the chief rendezvous for the Swiss in Paris—especially employés and business men.

The *sauerkraut, petit salé, fondue* and tarts are excellent. Pleasant Swiss wines. Average price 11 francs.

Restaurant Suisse, 51 Rue de Montmorency.

SPANISH RESTAURANT.

The restaurant Espagnol, in the Rue du Helder, is to be recommended for the variety of its fish—those fish which were famous in the XVIIth century, for did not Vendôme eat so many of them at Valence that he died of indigestion? Cooked in sweet oil they are quite delicious. Rice is another speciality. It is prepared in no less than 100 different ways, each equally delectable. One particular

recipe which includes capsicum (viz., *aux piments*), is an absolute luxury. The wines are naturally somewhat rough and heavy, though here we do not refer to the incomparable *vins de liqueur* of the Peninsular.

The exquisite *tourons*—the peculiar speciality of the bathers at Saint Sebastian and also at Biarritz and Saint Jean de Luy—those succulent *tourons* made with pistachio nuts and almonds and stuffed with fruits—can be got at the Spanish-American Confectionery, Mayorquita, 14 Rue d'Argenteuil.

SWEDISH RESTAURANT.

Strix, 4 Rue Huygens.

At the door stands a mysterious owl. The restaurant is very small, and yet somehow room has been found for a bar, a few tables and a stool for a mournful banjo player.

The *clientèle* is mostly foreign—Anglo Saxons and Scandinavians. The cooking is distinctly intriguing. It includes fish of every kind, some of which are quite a success, while others are perhaps a little disconcerting at the first trial. The mince is to be commended.

RUSSIAN RESTAURANT.

Kitty, 390 Rue Saint Honoré.

Here the visitor will find all those good things that Russia used to provide us with.

Fish, fried or dry, *zakouskis* in every variety, *caviare*, tasty pastries, and exquisite tea, hot and fragrant, served straight from the traditional *samovar*. The *clientèle* is a very pleasant one, mostly composed of the more fashionable Russians who have been exiled from their country.

We must not forget to mention

Thomas, 316 Rue St. Jacques,

quite a humble little shop which specialises in the delicious, delicate pastries of Russia.

ROUMANIAN RESTAURANT.

Restaurant Roumain. Avenue Matignon.

Stylish and pleasant. Both the Roumanian and the French cooking is good.

GREEK RESTAURANT.

Restaurant Grec, 33 Rue des Ecoles.

The cooking is solely of this country—lamb, rice, and highly coloured wines.

CHINESE RESTAURANT.

The Chinese *cuisine* is legendary. We have all dreamt of turtle soup, swallow's nest, shark's fin, and the young shoots of the bamboo. They all actually exist and can be got at

The Chinese Restaurant, 11 bis Rue des Carmes.

These exotic dishes are very good. One is not compelled to eat with chopsticks, while the general atmosphere almost gives the illusion of being on some long mysterious voyage.

Both the fish and the rice are excellent.

FLEMISH PRODUCTS.

Pastry, spiced bread, *speculoos* from
Leroy, 116 Rue du Bac.
Cagnard, 15 Avenue Pierre-I^{er}-de-Serbie.
Charpin, 2 Carrefour de la Croix Rouge.

JEWISH ESTABLISHMENTS.

Kascher, 3 bis Rue des Rosiers.
Pinhas, 8 Rue Cadet.
Theumann, at 1 Rue d'Hauteville
is justly celebrated. He has a branch establishment at 15 Rue du Pas de la Mule.
Klein, of 8 Rue de Maubeuge,
is equally well known.

Delicious Jewish pastries, tarts, *kugelhofs, koesekuchs,* etc., will be found in the pastry cook of the Rue des Blancs Manteaux, the Rue des Rosiers and the Rue Ferdinand Duval.

A meal *à la Juive* can be got, if specially ordered, at the establishment of the charming **Marie,** 3 Rue de Louvois.

THE RESTAURANTS OF PARIS
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[1] The asterisks placed against the names of the various restaurants are intended as an approximate indication of quality. Thus the very best restaurants are marked ****; those a little less eminent ***, and so on.

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